



— RSPCA  —
CUPCAKE DAY

RECIPE BOOK 2021



rspcacupcakeday.com.au

HI THERE!

You're holding in your hands a little book of recipes that is making pawsitive change. As an RSPCA Cupcake Day supporter, your Mixmasters and muffin tins are whipping up a much-needed second chance for neglected, sick or abandoned animals. Yep, the money you raise at your Cupcake Day event provides emergency veterinary care, warmth and shelter to all creatures great and small – and helps keep our inspectors on the road investigating cruelty cases. You legends!

In this book, you'll find recipes from some of Australia's most talented (and animal-obsessed) chefs and bakers. From Tobie's pumpkin-spiced cupcakes and Donna's chocolate caramel cookies, to our very own fluffy vegan scones, we hope you're inspired to cook some koalatea treats.

Whether you're choosing to celebrate at your home, school or work, we'd like to wish you a quacking good day. And please, share your amazing creations with us by tagging **#rspcabakeachange**.

Bone appetit!

CONTENTS

Panna Cotta & Berry Compote	3
Chocolate Caramel Thumbprint Cookies	4
Ruby Carrot & Pecan Cupcakes with Cream Cheese Icing	5
Blueberry, Buttermilk & Lemon Cupcakes	6
Pumpkin Spiced Cupcakes	7
Inspector Stuart's Vegan Peanut Butter Fudge	8
Reece's Vegan Chocolate & Raspberry Cupcakes	9
Double Chocolate Lamingtons	10
Double Chocolate Brownie Cupcakes	11
The World's Best Chocolate Chip Cookie	12
Red Velvet Cupcakes with Vanilla Cream Cheese Icing	13
Carob Choc Chip Cookies for your Pooch!	14



PANNA COTTA & BERRY COMPOTE

Prep time: 15 mins | Cook time: 10 mins + overnight optional

Ingredients

Panna cotta

- 1 and ½ cups of skim milk
- 1 and ½ cups of cream
- ½ cup caster sugar
- 1 vanilla bean or vanilla extract
- 2 and ½ teaspoons of gelatine

Berry compote

- Favourite berry
- Caster Sugar
- Water

Method

For the panna cotta

1. In a saucepan, slowly bring skim milk, cream and vanilla bean to the boil over a medium heat. Then let sit for 10 minutes.
2. Remove the vanilla bean, add caster sugar and return to a low heat, stirring sugar until dissolved.
3. Dissolve gelatine with hot water, when it's clear gently pour into milk and cream mixture. Let cool
4. Pour into glasses or moulds and keep in fridge until set – overnight if you can last that long.
5. If you like, top with a Berry compote.

For the berry compote

1. Throw your favourite berries in a pan with caster sugar and a little water and cook for a few minutes.
2. Let cool then pour over your panna cotta.



Bogart Torelli
of Smooth FM Sydney



CHOCOLATE CARAMEL THUMBPRINT COOKIES

Makes 18 cookies | Prep time: 30 mins + 30 mins chilling | Cook time: 15 mins

Ingredients

125 grams unsalted butter, softened	150 grams plain flour, sifted
110 grams caster sugar	25 grams Dutch-process cocoa, sifted
1 teaspoon vanilla extract	190 grams store-bought thick caramel or dulce de leche**
1 cage-free egg yolk	
100 grams dark chocolate, melted and cooled slightly*	

Method

1. Preheat oven to 160°C. Place the butter and sugar in a food processor and process for two minutes or until pale and creamy.
2. Add the vanilla, egg yolk and chocolate and process until combined. Add the flour and cocoa and process until combined and mixture forms a ball. Place the mixture in a bowl, cover with plastic wrap and refrigerate for 30 minutes, or until firm.
3. Roll tablespoons of mixture into balls and place on two large baking trays lined with non-stick baking paper. Use your thumb to press an indent into the centre of each. Cook for 12-14 minutes or until dry and cooked. Allow to cool slightly on the trays before transferring to wire racks to cool completely.
4. Using a spoon, divide the caramel between cookies to serve.

* To melt the chocolate in the thumbprint cookies, place the chocolate in a small heatproof bowl and set over a saucepan of just simmering water. Stir until melted and smooth. Set aside to cool slightly for 5-10 minutes.

** We like to use dulce de leche when using thick caramel in desserts, which is made from cooked condensed milk. Find it at specialty grocery stores.



Donna Hay

Donna Hay is Australia's favourite and most trusted home cook, and an international food publishing phenomenon. She is a household name, with her food range stocked in supermarkets nationally, and is also the working mum of two beautiful boys.

Photography Ben Dearnley Styling Steve Pearce Recipes: DH Team



RUBY CARROT & PECAN CUPCAKES WITH CREAM CHEESE ICING

Makes 4 muffins | Prep time: 30 mins | Cook time: 25 mins

Ruby carrot and pecan cupcakes

60 grams butter	100 grams caster sugar
¼ teaspoon cinnamon	1 cage-free egg (60 grams)
⅛ teaspoon cloves	15 grams chopped pecans
⅛ teaspoon nutmeg	75 grams plain flour
1 piece peeled grated turmeric, 2cm	½ teaspoon baking powder
35 grams peeled grated carrot	¼ teaspoon bicarb soda

Cream cheese icing

50 grams icing sugar	1 teaspoon vanilla or orange extract
20 grams condensed milk	50 grams icing sugar
75 grams unsalted butter, softened	25 ml double cream
¼ tsp ground turmeric	50 grams cream cheese

For the cupcakes

1. Preheat the oven to 160°C fan-forced. Line four pockets of a muffin tray with paper cases.
2. Melt the butter in a saucepan then remove from the heat and stir in the spices, turmeric, carrot and sugar.
3. Beat in the egg then stir in the flour, baking powder and bicarb soda.
4. Spoon mixture into the cases evenly and bake for 20-25 minutes until risen and set.

For the icing

1. Combine icing sugar, condensed milk, butter, turmeric and vanilla extract. Beat together.
2. In a separate bowl, beat icing sugar, cream and cream cheese.
3. Combine both in one bowl and whisk until light and fluffy.
4. Pipe onto the cupcakes to serve.



"Truly we don't deserve the love and loyalty dogs show us people. Every day we feel so lucky to have Bruno, our rescued Staffordshire Bull Terrier, in our life. So I'm very pleased to have this chance to support the work of the RSPCA NSW."

Dan Leopard



BLUEBERRY, BUTTERMILK & LEMON CUPCAKES

Makes 12 cupcakes | Prep time: 20 mins | Cook time: 20-25 mins

Blueberry, buttermilk & lemon cupcakes

¾ cup unsalted butter, softened	¾ cup oats, blended until fine
¾ cup caster sugar	Pinch of sea salt flakes
1 teaspoon vanilla bean paste	1 cup buttermilk
3 free-range eggs at room temperature	1 tablespoon lemon zest
1 ¼ cups plain flour	1 cup frozen or fresh blueberries
1 tablespoon baking powder	

Cream cheese icing

125 grams cream cheese, room temperature	2 tablespoons blueberry jam for swirl
100 grams unsalted butter	Blueberries to decorate
50 grams icing sugar	Fresh mint (optional)

Method

For the cupcakes

1. Preheat a fan-forced oven to 175°C, lightly grease a 12-cup cupcake tin.
2. Place the softened butter, caster sugar and vanilla into the bowl of a kitchen mixer with paddle attachment, beat until light and creamy.
3. Add the eggs one at a time, beating well after each addition.
4. Sift the flour and baking powder into a large bowl, add the oats and salt.
5. Stop the mixing machine, add the flour mix, buttermilk and lemon, mix on a slow speed until just combined.
6. Fold in the blueberries (be careful not to over mix or the colour will bleed). Divide evenly between the 12 cupcakes, filling until just below the top. Place into the preheated oven and cook 20-25 minutes or until golden and a skewer inserted into the middle comes out clean.
7. Remove from the oven and allow to cool before removing from the pan.
8. Ice as desired, finish with fresh blueberries and mint, serve at room temperature.

For the icing

1. Place the softened cream cheese and butter into the kitchen mixer bowl, beat with the paddle until light and fluffy. Sift in the icing sugar and beat to combine.
2. Fold in the jam to create a swirled effect, then ice cupcakes.



"I am a cook, farmer, author and educator who is lucky enough to live in the beautiful Barossa Valley, and am very proud of the food products we make in Tanunda and further afield as Maggie Beer Products Pty Ltd. I've been a dog lover all my life."

Maggie Beer

PUMPKIN SPICED CUPCAKES

Makes 12 cupcakes | Prep time: 60 mins | Cook time: 30 mins

Dry ingredients

5 cups plain flour	2 teaspoons ground allspice
3 ½ cup brown sugar	1 teaspoons ground cloves
2 tablespoon ground cinnamon	2 teaspoon baking powder
3 teaspoons ground ginger	2 teaspoon bicarb soda
3 teaspoons ground nutmeg	Pinch of sea salt

Wet ingredients

3 cups non-dairy milk	4 tablespoons apple cider vinegar
2 cups pureed pumpkin	1 tablespoon vanilla extract
1 cup extra virgin olive oil	

Icing

4 cups icing sugar	1 tablespoon vanilla extract
1 cup extra virgin olive oil	2 tablespoon nondairy milk
3 teaspoons apple cider vinegar	

Method

For the cupcakes

1. Preheat the oven to 180°C.
2. Line muffins tins with the cupcake cups.
3. In a small mixing bowl, stir together the dry ingredients.
4. In a separate bowl, stir together the wet ingredients.
5. Pour the wet ingredients into the dry ingredients and stir together until you have a smooth batter. Pour the batter between the cupcake cups and bake for approximately 30 minutes or until a skewer inserted into the middle comes out clean.
6. Remove from the oven and allow to cool completely.

For the icing

1. Add all the ingredients into the bowl of a stand mixer and mix until combined and fluffy.
2. Use a spatula, knife or piping bag to distribute the frosting between the cupcakes and they are ready to go.
3. You can take it a step further and decorate with edible flowers or sparkles for the little ones.



Tobie has an honest, light-hearted approach and passion for topics such as organics, sustainability, seasonality and ethical eating. He has written and released four best-selling cookbooks and also created a series of short format video cook eBooks that are available via iTunes in 25 countries.

Tobie Puttock



INSPECTOR STUART'S VEGAN PEANUT BUTTER FUDGE

Prep time: 10 minutes | Cook time: 15 minutes | Vegan recipe 

Ingredients

2 cups desiccated coconut	1 pinch sea salt
1 cup peanut butter	1 teaspoon vanilla extract
½ cup melted coconut oil	Crushed peanuts and coconut flakes for topping (optional)
5 tablespoons maple syrup	

Method

1. Line a standard 9x5 inch loaf pan with parchment paper.
2. In a food processor, add desiccated coconut and blend on high for 4 minutes.
3. Add peanut butter and melted coconut oil to food processor and mix again.
4. Add maple syrup, one tablespoon at a time, until desired sweetness is reached. Add sea salt and vanilla and mix. Taste and adjust flavours as needed.
5. Transfer mixture to lined loaf pan and spread into an even layer. Add crushed peanuts or coconut flakes on top if you like.
6. Freeze for about 15 minutes or until firm. Use a hot knife to slice into even squares. Enjoy immediately and store leftovers in the refrigerator up to 10 days or in the freezer up to one month.



REECE'S VEGAN CHOCOLATE & RASPBERRY CUPCAKES

Serves 6-8 | Prep time: 20 minutes | Cook time: 24 mins |  Vegan recipe

Ingredients

Cupcakes

10 grams apple cider vinegar
260 grams almond milk
90 grams oil (not olive)
1 teaspoon vanilla
200 grams self-raising flour

180 grams raw caster sugar
Pinch of salt
½ cup frozen raspberries
½ cup vegan chocolate buttons

Icing

150 grams vegan margarine
150 grams icing sugar
1 teaspoon vanilla

Method

1. Place almond milk and apple cider vinegar into a small jug and mix well then set aside for 5 minutes until mixture has curdled. Once curdled, mix in the oil and vanilla until well combined.
2. In a separate bowl mix self raising flour, raw caster sugar and salt. In 3 batches, add the milk mixture into the dry mix, ensuring each addition is well incorporated. Fold through the raspberries and chocolate buttons.
3. Evenly portion cake batter into the lined cupcake tin making sure they are only filled to $\frac{3}{4}$. Bake on a centre rack for 20-24 minutes, or until a toothpick inserted into the centre comes out clean. Allow cupcake to cool completely on a wire rack prior to icing.
4. For the icing, whisk all ingredients together until it is light and fluffy.
5. Generously spread the icing over the top of the cupcakes and decorate with the remaining walnuts.



DOUBLE CHOCOLATE LAMINGTONS

Makes 16 | Prep time: 30 mins | Cook time: 20 mins + 1-2 hours cooling

Chocolate Sponge

120 grams dark chocolate buttons
65 grams butter, coarsely chopped
6 free-range eggs, at room temperature

220 grams caster sugar
180 grams plain flour
45 grams Dutch-process cocoa
1 ½ teaspoons baking powder

Chocolate Coating

250 grams caster sugar
250 ml water
100 grams cocoa powder

Assembly

200 grams raspberry jam
180 grams desiccated coconut

Method

1. Preheat oven to 160°C (fan forced). Grease the inside of two 20cm square cake tin with oil spray and line the base and sides with baking paper.
2. Melt the chocolate and butter in a heatproof bowl placed over a saucepan of simmering water, stir occasionally until melted.
3. Using an electric mixer with the whisk attachment, beat the eggs and sugar until pale (5 minutes).
4. In the meantime, sift together the flour, cocoa and baking powder. Fold the sifted ingredients into the eggs in two batches, followed by folding in the chocolate mixture.
5. Divide the mixture into the two prepared tins and bake for approximately 20 minutes. The sponge is ready when you gently press the centre of the cake and it bounces back. Cool on a wire rack.
6. Make chocolate coating by whisking the sugar, water and cocoa powder in a saucepan over medium heat until the sugar is dissolved. Set aside to cool.
7. To assemble, take one sponge cake, spread with the raspberry jam and top with the second sponge. Cover with cling film and set aside in the freezer for an hour to firm up.
8. Remove the sponge from the freezer and while still frozen, cut into 16 equal portions.
9. Dip the sponge into the prepared chocolate coating to cover all sides. Transfer immediately to a tray of the coconut and cover all sides of the lamingtons. Transfer to a tray and repeat with remaining sponges. Stand for 1 to 2 hours, or until set.



"I love supporting the RSPCA and their Cupcake Day in particular because I can use my love of cooking and all things sweet to raise funds for my favourite charity."

Ali King



DOUBLE CHOCOLATE BROWNIE CUPCAKES

Makes 12 cupcakes | Prep: 10 mins | Cook: 22 minutes

Ingredients

325 grams unsalted butter, softened	200 grams self-raising flour
275 grams caster sugar	100 grams dark chocolate chips
2 free-range eggs	250 grams icing sugar
2 free-range egg yolks	125 grams Nutella
3 teaspoon vanilla extract	Chocolate sprinkles and cocoa powder, to garnish
180 grams Dutch-process cocoa	

Method

1. Preheat oven to 180°C. Melt 125 grams butter, then combine with the caster sugar, eggs, yolks and half the vanilla in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 2 minutes. Sift 80 grams of cocoa and the flour in, then fold together gently, adding the chocolate chips a little at a time.
2. Add mixture to a muffin baking tray, fill each half way then bake for 20–22 minutes, until just firm. Allow to cool completely.
3. Combine the remaining butter, icing sugar, Nutella, cocoa and vanilla in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 3 minutes. Increase the speed to high for 5 minutes.
4. Load the icing into a piping bag fitted with a large star-shaped nozzle, then pipe icing on top. Garnish with chocolate sprinkles and a dusting of cocoa.



"I've been cooking for nearly 30 years now, and still love it as much as ever. Working in TV and radio is fun, but my heart is still very much in the pastry kitchen. As for the RSPCA, it's an organisation for whom I have so much affection, not merely for the way they help animals in need, but for the way they help shape the conversation about how we produce the foods that we eat, in order to make sure they are as ethical as they are delicious. Much respect!"

Ed Halmagyi "Fast Ed"



THE WORLD'S BEST CHOCOLATE CHIP COOKIE

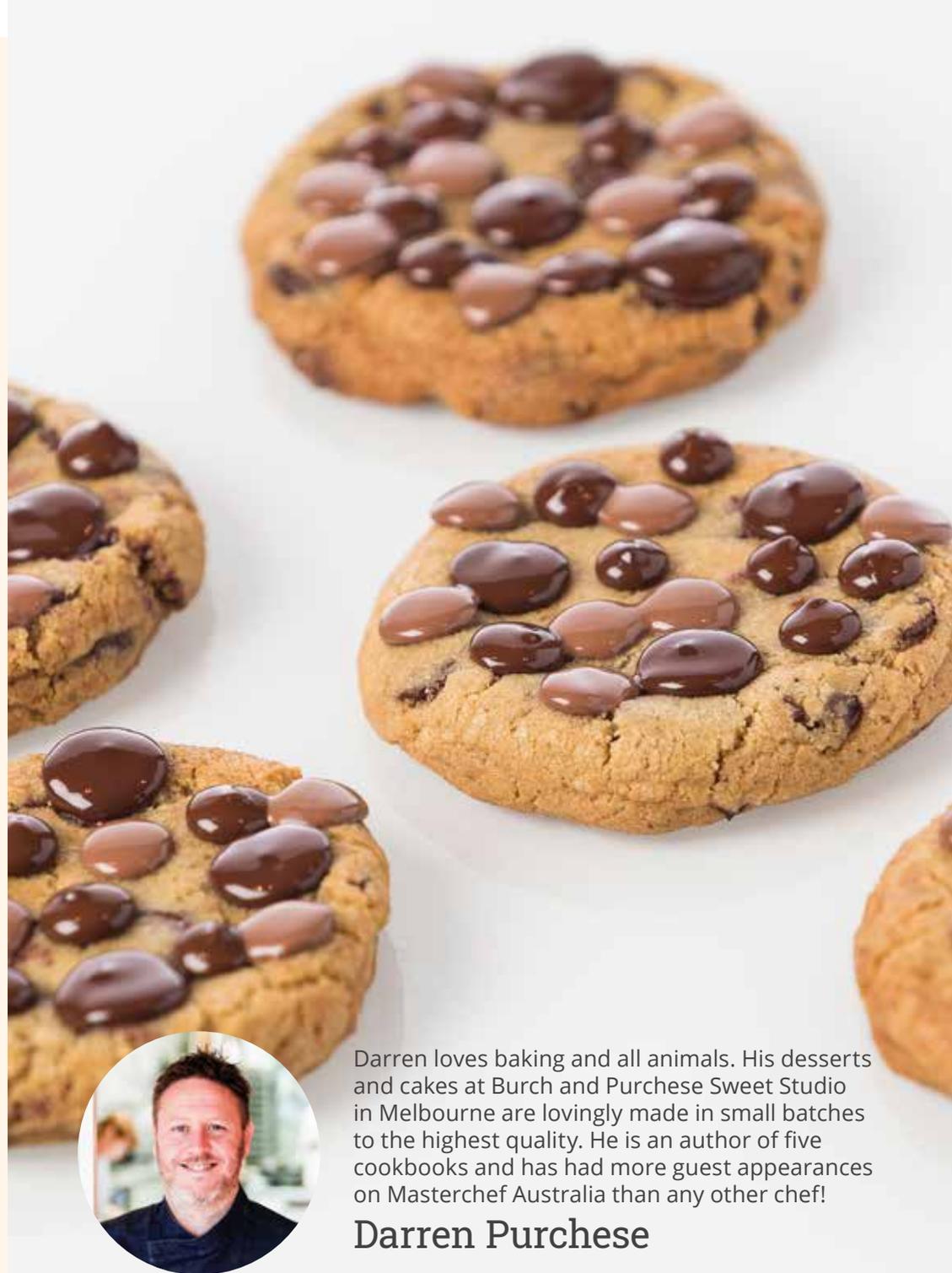
Makes 10 cookies | Prep time: 10 minutes | Cook time: 16 minutes + cooling

Ingredients

110 grams unsalted butter	1 free-range egg
100 grams soft light brown sugar	200 grams plain flour, sifted
90 grams caster sugar	15 grams cocoa nibs
10 grams salt	100 grams milk chocolate buttons
1 ½ teaspoon bicarb soda, sifted	150 grams dark chocolate buttons
½ vanilla pod, seeds scraped	

Method

1. Preheat the oven to 180°C. Line a tray with baking paper and set aside.
2. Cream the butter, sugars, salt, bicarb soda and vanilla seeds together slowly with the paddle attachment in an electric stand mixer. Continue until the mix is pale and smooth. Use a scraper to scrape the insides of the bowl to ensure it has evenly mixed.
3. Add the egg while continuing to beat on a low to medium speed, mix well before again scraping down the sides.
4. Add the flour, nibs and chocolates (reserving 50 grams of milk and dark chocolate for decoration) and beat slowly until it is all incorporated.
5. Remove from the machine and use lightly floured hands and scales to weigh 75 grams of dough. Roll these into balls and reserve on a tray and refrigerate.
6. Place cookie balls onto baking tray. I suggest baking five cookies at a time depending on the size of your oven or trays.
7. Bake for 16 minutes, remove from the oven and press each cookie down gently with a weight such as the base of a saucepan. Do not squash completely, just flatten. This will make the cookie crunchy on the outside and chewy in the middle.
8. Dot the remaining chocolate pieces or buttons onto the warm cookies and place them into the oven for 30 seconds to melt.



Darren loves baking and all animals. His desserts and cakes at Burch and Purchase Sweet Studio in Melbourne are lovingly made in small batches to the highest quality. He is an author of five cookbooks and has had more guest appearances on Masterchef Australia than any other chef!

Darren Purchase

RED VELVET CUPCAKES WITH VANILLA CREAM CHEESE ICING

Makes 10 cupcakes | Prep time: 10 minutes | Cook time: 20 minutes + cooling

Ingredients

150 grams plain flour	1 free-range egg
12 grams cocoa powder	165 ml buttermilk
½ teaspoon bi-carb soda	1 teaspoon lemon juice
80 grams salted butter	140 grams cream cheese
180 grams caster sugar	90 grams icing sugar
1 tablespoon red food colouring	50 grams salted butter at room temperature

Method

1. Preheat the oven to 180°C.
2. In a large bowl, sift the flour and cocoa powder to remove any lumps, then mix in the bi-carb soda.
3. In a separate bowl, combine the butter and sugar using a mixer or hand mixer, beat until well combined and pale in colour. Mix in the egg and lemon juice. Add the food colouring and mix until all the colour is even. Mix in the butter milk until combined.
4. Fold in the egg mixture with the flour until all ingredients are combined.
5. Place 10 cupcake paper cups in a muffin baking tray, fill each half way with the mixture and place into the preheated oven for 15–20 mins, or until a skewer inserted into the middle comes out clean. Remove from the oven and set aside to cool.
6. Mix the cream cheese and icing sugar in a bowl until combined, add the butter and vanilla, mix until it is smooth with a thick consistency. Place into the fridge to set.
7. Once the cupcakes are cooled, ice the top with a piping bag or spoon.



"Cupcake Day supports the work of RSPCA. If you're lucky enough to have a furever friend, then you know they are more than a pet, they are part of the family. Unfortunately, some animals aren't so lucky and we need to keep the RSPCA doors open and to continue education programs. Take part by baking my Red Velvet Cupcakes, happy cooking!"

Matt Moran



CAROB CHOC CHIP COOKIES FOR YOUR POOCH!

Makes 12 cookies | Prep time: 20 mins | Cook time: 30 mins

Ingredients

½ cup coconut flour*

½ cup oats

Carob chocolate (chopped)*

2 free-range eggs

1 teaspoon ground cinnamon

2 cups water

Canola oil spray

Method

1. Add flours, ground cinnamon and chopped carob to mixing bowl, add eggs and water. Mix with a wooden spoon to form thick cookie dough.
2. Roll two level tablespoonfuls of mixture into balls. If mixture is not sticking to form balls, add more water.
3. Place balls of dough on prepared trays and press down slightly. Spray cookies with canola oil.
4. Bake 160 °C for 30 minutes.

* Oat flour can be made by blending rolled oats to fine powder.

* Carob chocolate is sugar free and safe for dogs. It can be found at any good health food store.



"I've been a chef for 26 years cooking for humans. Now with Woof Gateaux, I'm going from cupcakes to pupcakes. Being a lover of all animals, our fur babies were the inspiration for creating dog friendly cakes and treats. It's great to be part of such an amazing campaign, sharing my healthy recipe to help raise funds to fight animal cruelty."

Jason Blachowski
of Woof Gateaux



THANK YOU FROM THE BOTTOM OF OUR BAKING TINS!

From the team at RSPCA, we want to say a huge thank you for taking part in Cupcake Day.

Without your sugary suppawt and impressive baking skills, we wouldn't be able to do the important work we do helping animals ruff circumstances. You're a sweetie pie!

Don't fidget to spread the word to your friends, family, school friends or coworkers to get them excited about your upcoming Cupcake Day event. And remember, all the money you raise goes directly to helping our furry friends. Thanks again, with cherries on top. Happy baking!



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#rspcacupcakeday